



*The Royal Train*

# THE MACDONALD

EDMONTON

CANADIAN NATIONAL RAILWAYS



# Table d'Hôte Dinner, \$1.00

Served in Dining Room Only from 6 to 8.30 p.m.

June 8, 1939

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Crevette Glacé à la Russe      Celery and Mixed Olives  
Cantaloupe Glacé

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Cream of Fresh Asparagus      Essence of Celery, Cheese Straws  
Jellied Broth

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## Choice

Grilled Halibut Steak, Stuffed Pimiento Cup  
Pan Fried Spring Chicken on Toast  
Broiled Veal T-Bone Steak, Fresh Mushrooms  
Braised Leg of Lamb, Breton  
Small Steak Minute  
Roast Prime Ribs of Beef au Jus  
Cold Lamb and Turkey, Vegetable Salad  
Cold Lobster in Shell, Mayonnaise

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Creamed Spinach and Egg      or      New String Beans  
Potatoes New Boiled, Mashed or Rissolé

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## Choice

|                 |              |                     |
|-----------------|--------------|---------------------|
| French Pastry   | Coupe, Neron | Strawberry Melba    |
| Charlotte Russe | Fresh Pear   | Cheese and Crackers |
| Tea             | Coffee       | Milk                |

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# Dinner de Lure, \$1.50

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Assorted Hors d'Oeuvres, Parisienne      Celery and Mixed Olives  
Crevette Glacé à la Russe      Cantaloupe Glacé

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Cream of Fresh Asparagus      Essence of Celery, Cheese Straws  
Jellied Broth

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Filet of Sole Sauté, Meunière

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Fresh Mushrooms on Toast

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## Choice

Broiled Halibut Steak, Stuffed Pimiento Cup  
Breast of Chicken, Waldorf  
Filet Mignon with Marrow, Bordelaise  
Braised Leg of Lamb, Breton  
Potted Double Lamb Chop, Rose Marie  
Roast Prime Ribs of Beef, Pickled Walnuts  
Cold Virginia Ham and Sliced Turkey, Vegetable Salad  
Cold Lobster in Shell, Mayonnaise

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Creamed Spinach and Egg      or      New String Beans  
Potatoes New Boiled, Mashed or Rissolé

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Salade Lillian

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## Choice

|                     |              |                  |
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| French Pastry       | Coupe, Neron | Strawberry Melba |
| Charlotte Russe     | Fresh Pear   | Baked Alaska     |
| Cheese and Crackers |              |                  |

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Demi-Tasse

# DINNER A LA CARTE

(\*) Denotes Ready Dishes

June 8, 1939

**Hors d'Oeuvres**—Buffet Russe, 75 Tomato, Grape or Pineapple Juice, 25 Olives, 25  
Imp. French Sardines, 50 Terrine of Foie Gras, 1.75 Sauerkraut Juice Cocktail, 20 Antipasto, 35  
Romanoff Caviar, 1.75 Canapé, 1.00 Filet of Anchovies, 50 Crabmeat or Shrimp Supreme, 65  
Fruit Supreme, 45 Half Grapefruit, 30 Domestic Caviar Canapé, 65 Celery en Branche, 30  
Lobster Supreme, 75 Bismarck Herring, 65 Stuffed Celery, 35 Stuffed Olives, 30

**Soup**—☆Cream of Fresh Asparagus, 25 ☆Essence of Celery, Cheese Straws, 25  
☆Jellied Tomato Broth, 25 Onion au Gratin, 35 Canadian Pea Soup, 25 Purée Mongol, 25  
Green Turtle, 40 Mock Turtle, 25 Purée of Yellow Peas, 25 Petit Marmite, 30  
Cream of Tomatoes, 25

**Fish**—☆Whole Lemon Sole Sauté, Meunière, 65 Lobster, Thermidor 1.15  
Grilled Halibut Steak, Stuffed Pimiento Cup, 70  
Filets of Sole, Marguery, 75 Scotch Kippers, 65 Winnipeg Goldeye, 75  
Boiled B.C. Salmon, Sauce Hollandaise, 75 Fried Filets of Sole, Tartare Sauce, 70  
Broiled Whitefish, Mirabeau, 65 Steamed Finnan Haddie in Cream, 75 Lobster Newburg, 1.25

**Entrees**—Breast of Chicken, Waldorf, 1.00 Planked Filet Mignon, 1.75  
☆Braised Leg of Lamb, Breton, 70 French Spring Lamb Chops, Stuffed Tomatoes, 1.00  
☆Broiled Veal T-Bone Steak, Fresh Mushrooms, 75 Sirloin Steak Minute, Bordelaise, 90  
Spaghetti or Macaroni a l'Italienne, 60 Minute Steak Sauté, 1.00 Chicken or Lobster Patties, 85  
Broiled Sweetbreads, Maitre d'Hotel, 85 Breast of Chicken, Eugenie or Virginia, 1.25

**From the Grill**—Half Spring Chicken, 1.00 Planked Sirloin Steak, 1.75; for two, 3.25  
Mixed Grill, 75 French Lamb Chops, 75 English Mutton Chop, 90 Calf's Liver and Bacon, 75  
Sirloin Steak, 1.25 Tenderloin Steak, 1.25 Filet Mignon, 1.25 Pork Chop, 35; two, 65  
Beefsteak, Tartare (raw), 1.25 Lamb's Kidney with Bacon on Toast, 75 Lamb Chops, 65

**Roast**—☆Prime Ribs of Beef, 85; extra cut, 1.00 ☆Capon, Bread Sauce, 85

**Cold Meats**—Cracked Crab, Mayonnaise, 75 Cold Lobster (whole), Mayonnaise, 1.30  
Virginia Ham, 80 Sliced Chicken, 85 Galantine of Capon, 75 Roast Beef, 65 Ox Tongue, 65  
Ham, 65 Corned Beef, 60 Lamb, 60 Headcheese, 50 Assorted Cold Meat with Chicken, 75  
Cold Spring Salmon, Mayonnaise, 70 With Potato or Cole Slaw Salad, 10c. additional

**Vegetables**—New Peas, 35 New Green String Beans, 30 Fresh Asparagus, 35  
French String Beans, 30 French Peas, 30 Baked Tomatoes, 35 Stewed Corn, 20  
Peas, 25 Spinach, 30 Cauliflower, 30 Corn on Cob, 25 Asparagus Tips, 40 Beets, 20  
Boiled Onions in Cream, 30 Carrots, 20 French Fried Onions, 35 Wax Beans, 20 String Beans, 20

**Potatoes**—Hashed in Cream, 25 Hashed Brown, 20 au Gratin, 30 Sauté, 20 Minute, 20  
Cottage Fried, 30 French Fried, 25 Lyonnaise, 20 Croquette, 30 Boiled, 10 Mashed, 15  
Sweet Potatoes, any Style, 35

**Salads**—Chicken, 85 Lobster, 85 Vegetable, 50 Combination, 65 Potato, 25 Lettuce, 50  
Crab, 85 Lettuce and Tomatoes, 65 Waldorf, 60 Tomatoes, 40 Fruit, 65 Cucumber, 45

**Dressing and Sauces**—Bearnaise, Hollandaise, Bordelaise, Roquefort, 1000 Island or  
Russian, 25 Tomato, Mayonnaise or Tartare, 15

**Dessert**—☆Coupe, Neron, 30 Strawberry Melba, 30 Baked Alaska, 35 Fresh Pear, 25  
Apple Pie, 20 French Pastry, 15 Fruit or Plain Cake, 25 Petits Fours, 25  
Water Ice, 25 Nesselrode Pudding, 30 Ice Cream, any Flavor, 25

**Fruits**—Preserved Peaches and Cream, 35 Fresh Strawberries and Cream, 35  
Stewed Red Plums, 25 Fresh Rhubarb, 30  
Stewed Prunes, 25 Preserved Strawberries, 30 Banana, 15 Orange, 15  
Fresh Pear, 25 Sliced Pineapple, 25 Sliced Peaches and Cream, 30 Preserved Raspberries, 30

**Cheese**—Camembert, 30 Roquefort, 35 Swiss Gruyere, 30 English Stilton, 35 Cream, 20  
Oka or Trappist, 25 Canadian Cream Cheese, 20 Canadian, 20

**Beverages**—Special Percolated Coffee, 40 Kaffe Hag, 25 Macdonald, 25 Demi-Tasse, 15  
Coffee or Tea with Cream, 25 Ovaltine or Postum, 25 Chocolate or Cocoa, 25 Bottle of Milk, 10  
Indian Tea, 25; for two, 40 Green Tea, 25; for two, 40 Oolong Tea, 25; for two, 40  
Malted Milk or Bovril, 25 Cream per Glass, 30 half-and-half, 25 Buttermilk, 10 Vitone, 25

NO EXTRA CHARGE FOR A LA CARTE MEALS SERVED IN ROOMS



## THE ROYAL TRAIN

The route being followed by Their Majesties, King George VI and Queen Elizabeth, during their visit to Canada, embraces all nine Provinces of the Dominion. It includes the Federal and Provincial capitals and principal cities and towns, and Canada's industrial, agricultural and holiday regions . . . so that, during their visit Their Majesties will be given a broad composite picture of the Dominion. Included in the programme of the Royal tour are functions at various Canadian National hotels and a stay at Jasper Park Lodge in the Canadian Rockies, in the world's largest National Park.

With its rich colors of blue and silver, the Royal train presents an impressive picture. The 12-car train is composed of units selected for their suitability for the purpose, and, as pictured herein, its striking appearance is accentuated by the graceful lines of Canadian National's powerful 6400 class streamlined locomotive.

Catering on the Royal train is being done by the Canadian National Railways, whose chefs prepare the menus and meals for the Royal travellers. Other members of the Royal party will be served in one of Canadian National's latest type air-conditioned dining cars.

Various units of the equipment, including the two cars occupied by Their Majesties throughout the entire rail journey, were prepared by the Canadian National Railways, being furnished, decorated and painted in the shops of the System. Exteriors of the cars are in royal blue enamel, and a streamlined effect is achieved by the clever use of aluminum and gold. This effect is emphasized by the gunmetal roofs, the chromium handrails, and the light colored treads on the steps. Extension of the color scheme to the locomotive maintains the continuity of design. The regal appearance of this beautiful train is completed by the Royal Coat of Arms carried on the front of the locomotive.